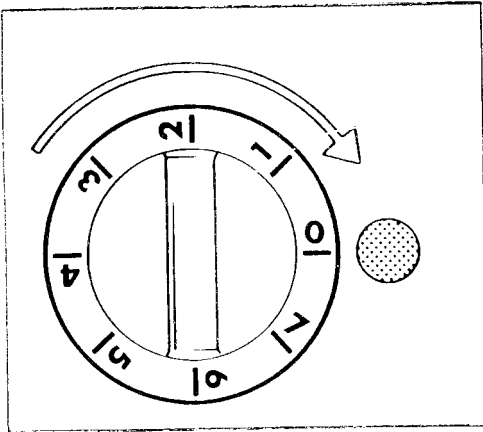




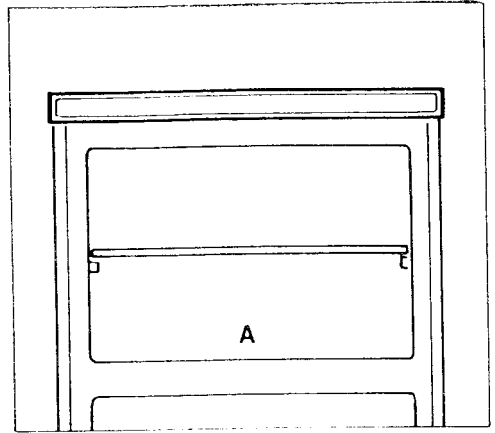
Fridge Freezer

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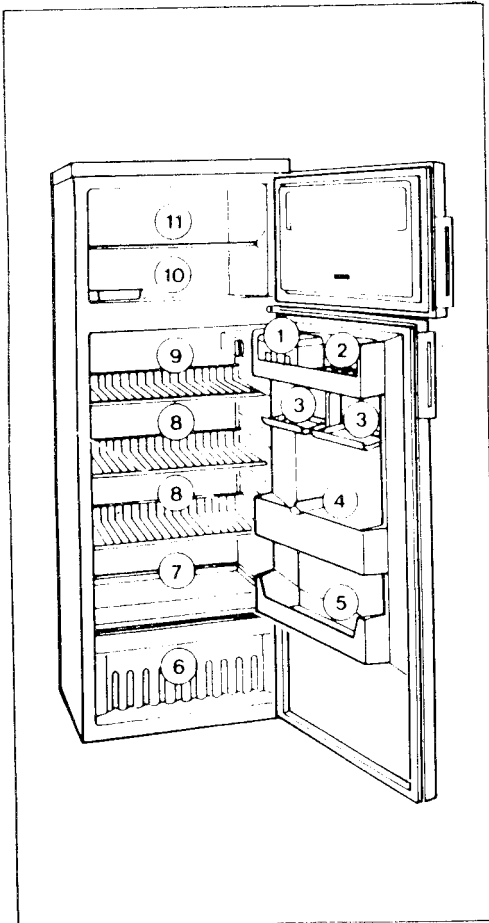
Operating Instructions



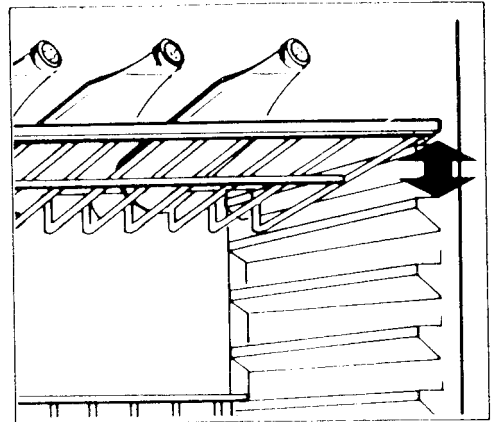
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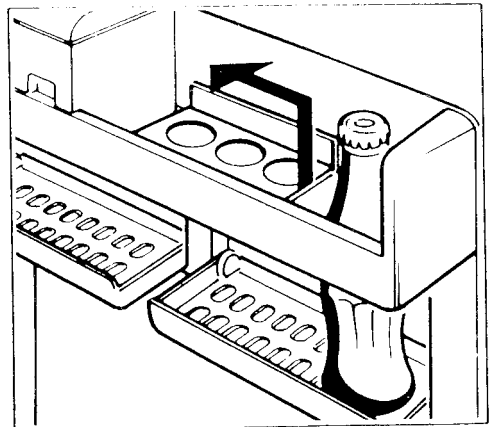
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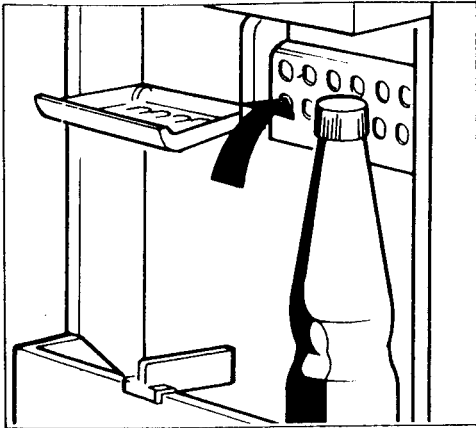
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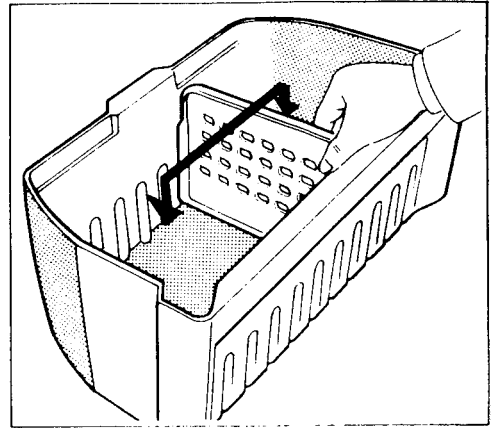
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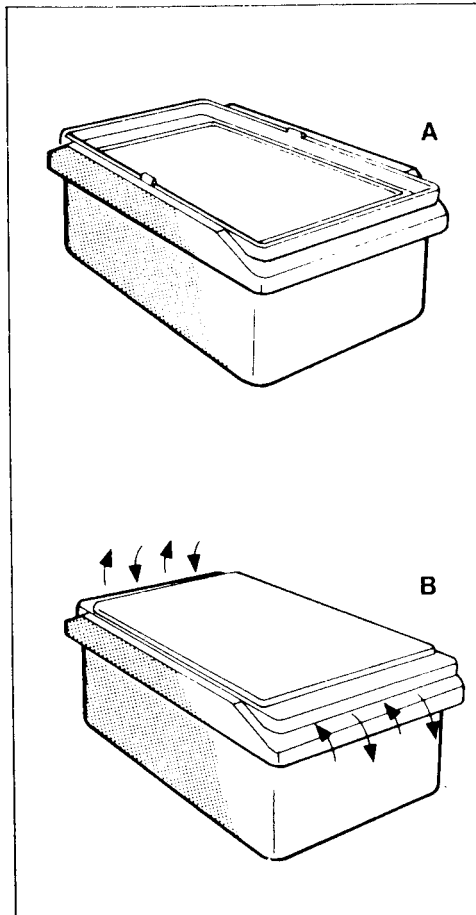
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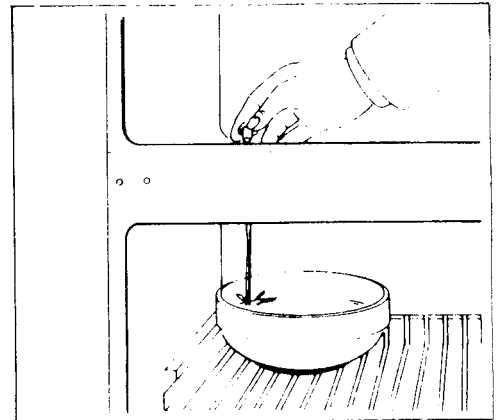
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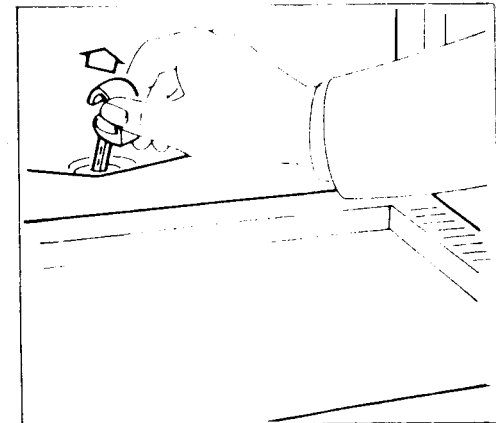
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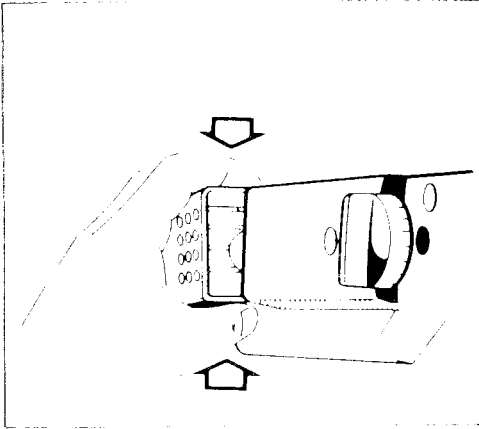
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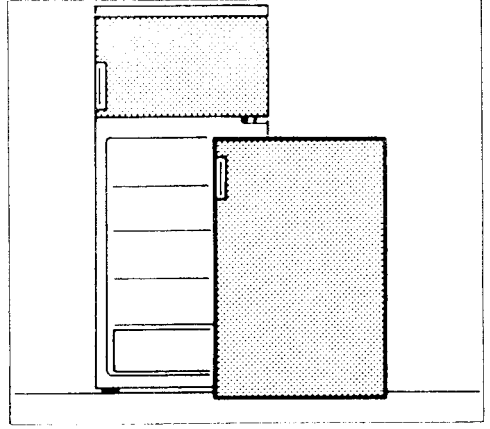
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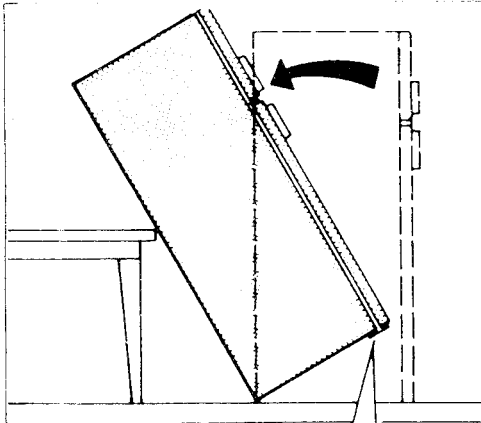
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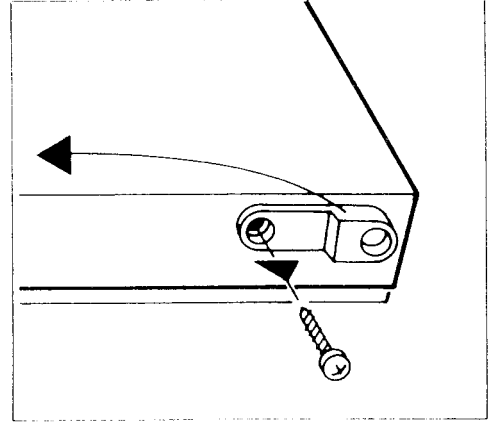
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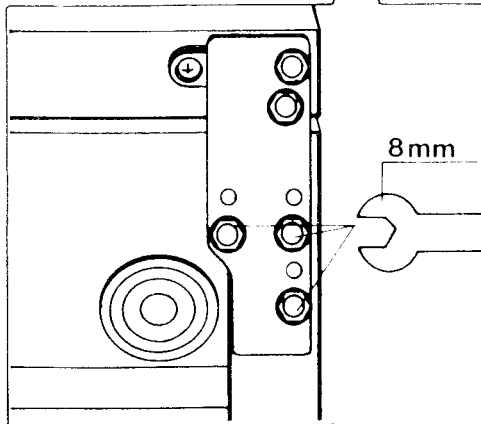
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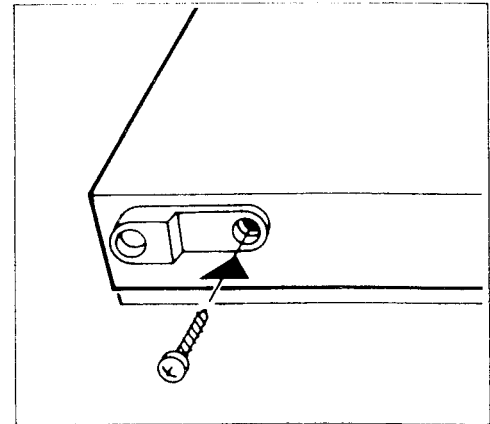
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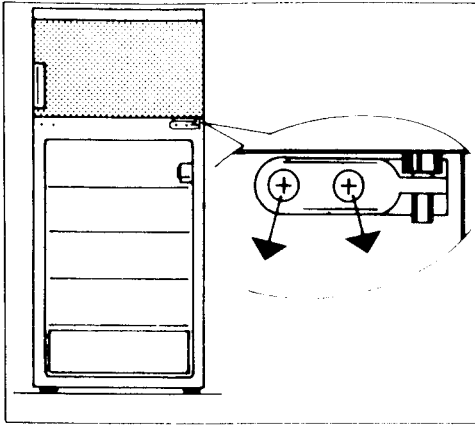
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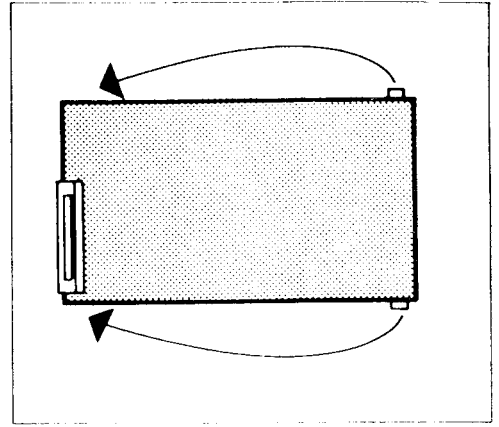
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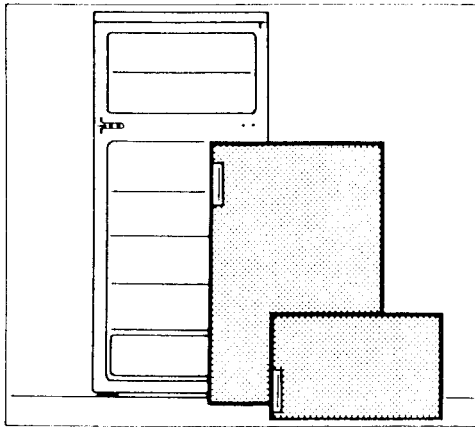
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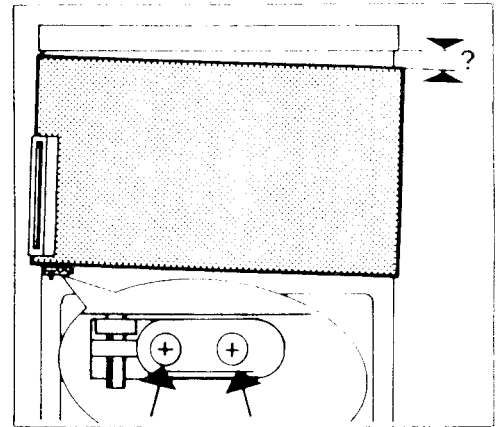
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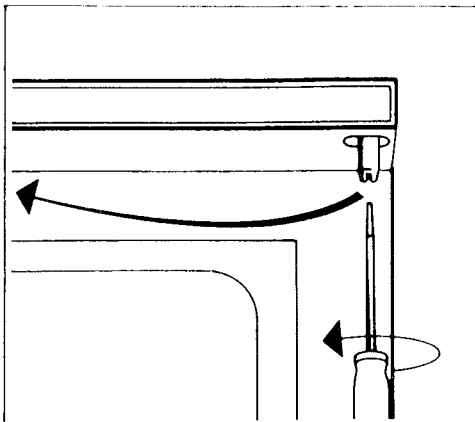
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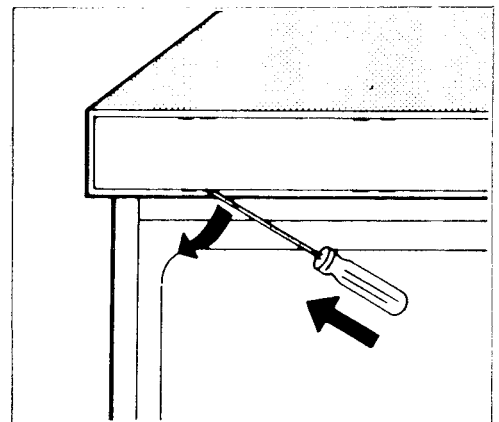
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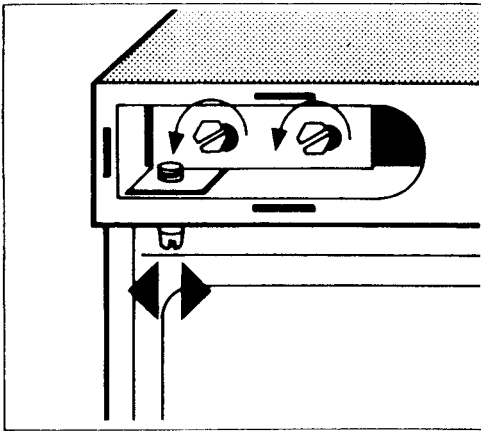
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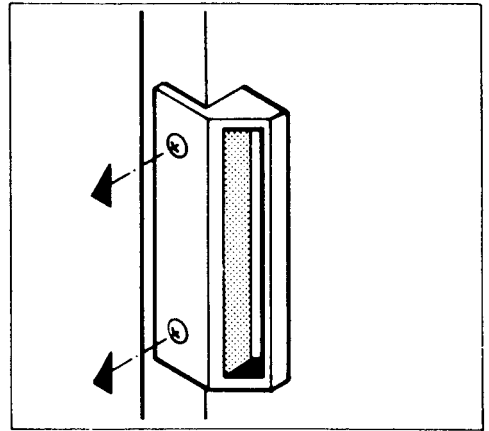
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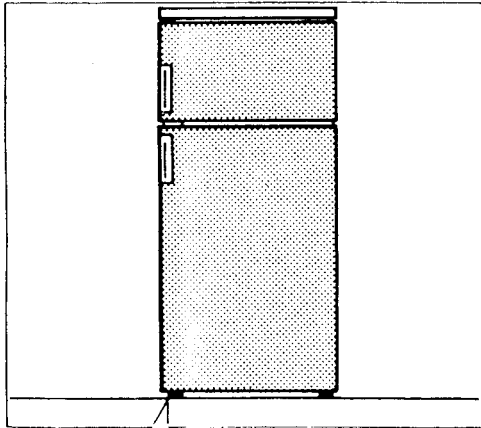
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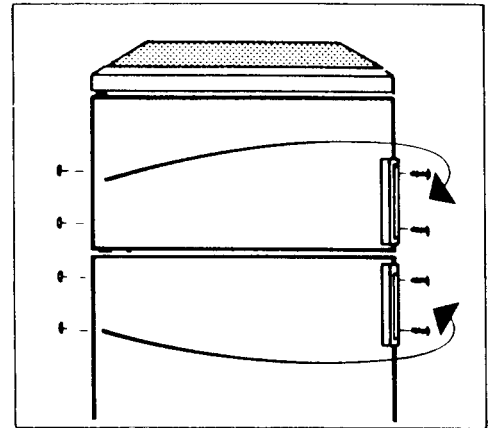
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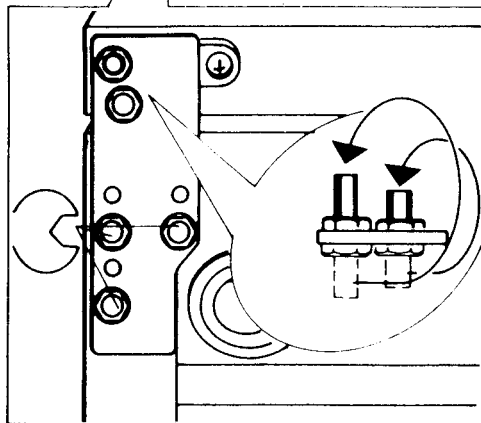
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IMPORTANT!

If the fridge-freezer you have purchased is replacing an older refrigerator or freezer still fitted with a snap catch or lock, you should render this lock unserviceable before throwing the appliance away or putting it out for environment-friendly refuse collection.

In this way you can prevent children locking themselves in when playing and thus endangering their lives.

Please make sure that the pipelines of your fridge-freezer are not damaged before collection for environment-friendly disposal.

Appliance packaging information

All used materials are environmentally compatible! They can be safely disposed of or burnt in a refuse incinerator!

Regarding the materials, the plastics can also be recycled and are marked as follows:

- PE: for polyethylene e.g. as used in the outer wrapping and bags inside
- PS: for polystyrene foam e.g. as used in the packing, this material is basically CFC-free

The cardboard parts are made of waste paper and should be put back into the waste paper collection system.

General instructions

You have just purchased a home fridge-freezer which has been produced according to the standards applicable to these appliances.

During manufacture, the necessary measures have been taken as required by the Appliance Safety Act (GSG), the Accident Prevention Regulations for Refrigerating Installations (VBG 20), and the Specifications of the Institute of German Electrical Engineers (VDE).

The refrigeration circuit has been checked for leakage. The appliance is radio-interference suppressed in accordance with EC Directive 82/499/EC as well as with the Standard relating to the Retroactive Effect of the Mains Supply EN 60 555 Parts 1-3/DIN VDE 0838 Parts 1-3, June 1987.

Before starting up, we recommend you to read the following operating instructions, since only by doing so can you benefit from all the advantages offered by your fridge-freezer. Please unfold the illustration pages on the cover to enable you to compare the text and pictures alongside

Removing the adhesive tapes

The doors are secured to the housing with adhesive tapes. **Remove any adhesive tape residues with a suitable petroleum-based cleansing agent.**

Commercial use

Should you use your home fridge-freezer commercially or for purposes other than refrigeration, freezing, and deep frozen storage of food and drinks, you must observe the legal requirements applicable to your area.

Choice of location

If possible, your fridge-freezer should be installed in a dry, well-ventilated room.

Its installation in a damp room or the occurrence of weather-dependent high air humidity may temporarily lead to precipitation of moisture (dew formation) on the outsides.

Never install your fridge-freezer near a heater or oven. If installation beside a heat source is unavoidable, the following minimum distances at the sides are to be complied with:

To electric cookers 3 cm, to oil- and coal-fired cookers 30 cm. Otherwise a heat protection panel should be used.

In case of installation beside a refrigerator or freezer, a distance of 2 cm is necessary on air circulation grounds and to avoid condensation.

Avoid direct sunshine. Do not install in a room whose temperature may fall below +16 °C or exceed +32 °C for any length of time.

The appliance should be installed on a firm, level surface. Correct any floor irregularities by twisting the adjustable feet in or out.

Your fridge-freezer needs air

Ensure that your fridge-freezer receives sufficient air so that the heat generated at the rear wall of the appliance can be dissipated.

Air is supplied through the ventilation slots in the plinth and vented upwards through the rear wall shaft. Never obstruct these openings. If your appliance is surrounded by high- or low-level units, the rear upper opening must be left unobstructed. The air vents into the free space must be at least 200 cm² each.

The clearance between the top edge of the appliance and a high-level unit fixed above it should be at least 10 cm.

Rehinging the door

Figs. 12 to 27

Before connecting your fridge-freezer to the power supply, you should check whether the door must be rehinged from right (as delivered) to left, if this is required by installation site and operability. To rehinge the door, please proceed in the sequence of figures indicated in **Figs. 12-27**.

Before starting up

In common with all new appliances, your fridge-freezer will emit a specific odour when new. It is advisable to clean the interior of your appliance and all accessories before use (see also "Cleaning and care").

Electrical connection

WARNING - THIS APPLIANCE MUST BE EARTHED

Please ensure that the voltage and current indicated on the rating plate agrees with the voltage of your electricity supply.

220-240 volts (i.e. 220-240 V AC)

If your appliance has been equipped with a mains lead with a moulded on type plug, you must comply with the following regulations. The plug moulded on to the cord incorporates a fuse. For replacement use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. The fuse cover carrier must be replaced in the event of changing the fuse. The plug must not be used if the fuse cover carrier is lost. A replacement cover carrier must be obtained from an electrical goods retailer. If the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and an appropriate one fitted. When fitting the plug please note the following points:

Important

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured **green** and **yellow** must be connected to the **earth** terminal in your plug, which is marked with the letter **E** or by the earth symbol \perp or coloured **green**, or **green and yellow**.
2. The wire which is coloured **brown** must be connected to the **live** terminal which is marked with the letter **L** or coloured **red**.
3. The wire which is coloured **blue** must be connected to the **neutral** terminal which is marked with the letter **N** or coloured **black**.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug.

Warning! A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Voltage: 220-240 V AC

Fuse rating: 13 amps

See rating plate for further information.

The rating plate is located on the left inside the refrigerator compartment.

Plug socket

The plug socket necessary for connection of your appliance to the electricity supply should be positioned so that it is possible to pull out the appliance plug.

Starting up and temperature regulation

Fig. 1

The knob for temperature selection is located in the refrigerator compartment.

Setting "0" means: Off

Rotation in direction "1": Lighting on, refrigerating unit on, the latter then operating automatically.

Setting "1" means: highest refrigerating temperature, warmest setting.

Setting "7" means: lowest refrigerating temperature, coldest setting.

Setting examples:

- a) For normal refrigeration without use of the freezer compartment, setting 1, 2 or 3 should be selected. If you require a lower temperature, select setting 4.

- b) If you want to store frozen food or freeze fresh food in the freezer compartment, select setting "5" or "6" to give a temperature of $-18\text{ }^{\circ}\text{C}$. Please note that, on this setting, the refrigerator compartment temperature also falls.
- c) To freeze fresh food, select setting "6" or "7" about 4 hours in advance. On this setting, you can be sure that fresh food will be reliably frozen. After freezing, not later than after 24 hours, the knob should be turned back to setting "5" or "6", since it will otherwise be too cold in the refrigerator compartment.

The storage temperature of the freezer compartment should be checked with a thermometer. The ambient temperature, loading, and frequent door opening affect the internal temperature. When the setting is changed, the refrigerating unit does not start immediately if defrosting is then in progress.

Important note

At low room temperature ($16\text{--}20\text{ }^{\circ}\text{C}$) and when frozen food is being stored, select the lower setting of "6" or "7". At higher room temperature ($25\text{--}32\text{ }^{\circ}\text{C}$) and when frozen food is being stored, select the warmer setting of "4" or "5".

High ambient temperature and too cold setting of the temperature regulator on setting of "6" or "7" may lead to continuous operation of the refrigerating unit.


Reset the temperature regulator to a warmer setting of "4" or "5" so that the refrigerating unit is regulated and the defrosting cycle automatically reintroduced.

Correct storage

Fig. 2

- ① = Strong-smelling refrigerated food, such as e. g. cheese, onions, garlic, herbs, and spices
- ② = Eggs
- ③ = Butter, preserves, small refrigerated packages, fruit juices
- ④ = Drinks
- ⑤ = Preserves, small refrigerated packages, e. g. cream, yogurt, milk cartons
- ⑥ = Fruit and vegetables
- ⑦ = Meat, sausage, cooked meats
- ⑧ = Ready meals, dairy produce, margarine, preserves, jams, marmelade
- ⑨ = Ready meals, pastries, preserves, inclined storage of opened bottles

- ⑩ = Frozen food, ice-cream and ice cubes, compartment for freezing of fresh food
- ⑪ = Frozen food

The  mark tells you that frozen food can be stored in this compartment.

The storage time depends on the type of food concerned (see manufacturer's instructions).

Smaller quantities of fresh food can also be frozen. See the section covering "Freezing fresh food and storing frozen food"

Freezing fresh food and storing frozen food

Fig. 3

You can use your freezer compartment for storing frozen food and freezing fresh food yourself.

Before the freezer compartment is loaded with already frozen food (deep-frozen food) for the first time, the optimum storage temperature of $-18\text{ }^{\circ}\text{C}$ must have been attained (see section on "Starting up and temperature regulation").

When freezing fresh food yourself, please observe the following instructions to be sure of obtaining the best results.

Freeze only sound fresh food. Do not freeze too large a quantity at any one time. The quality of the food is best preserved when it is frozen right through to the core as quickly as possible. Food preparation is described in the Freezer Book. Do not exceed the freezing capacity of your appliance in 24 hours as indicated on the rating plate.

If you want to carry out freezing in several consecutive days, only utilize $\frac{2}{3}$ to $\frac{3}{4}$ of this capacity.

Packed food to be frozen should be placed directly on the refrigerating unit (A). Take special care not to mix already frozen foods with those not yet frozen.

After around 24 hours (earlier for smaller quantities), the temperature regulator can be reset to the storage temperature.

After freezing, you can leave the frozen food at the freezing level concerned.

If, however, further food is to be frozen, you must restack the frozen food on the storage racks to free the surface (A) of the refrigerating unit.

Hint for test centres

Filling tests for determination of freezing capacity and warm-up time may be ordered direct from the manufacturer.

The do's and don'ts of storing frozen food

Once the freezing process is completed, deep-frozen storage takes place in the temperature range at least below $-18\text{ }^{\circ}\text{C}$ (see section on "Starting up and temperature regulation").

When freezing food yourself, please note the maximum storage times or those indicated in the Freezer Book.

For storage of already frozen food, it is imperative to note the storage time specified by the manufacturer on the packaging.

Make sure that only packaged food is stored in the freezer compartment, since unpackaged food will soon dry out when exposed to the extreme cold. With the exception of spirits and drinks containing a higher percentage of alcohol, beverages in glass bottles, particularly, soft drinks containing carbon dioxide, juices, beer, wine, etc. should not be stored in the freezer. When the contents freeze, the glass bottles will crack or even burst.

Never handle frozen food with wet hands. Your hands could easily become frozen to the food. Never use the freezer as a means of cooling hot meals, since this causes heavy frost formation inside the appliance and an increase in power consumption. If you want to utilize the effective capacity of your freezer compartment fully and need to accommodate an especially large amount of frozen food, you can take out all storage racks. You can then place frozen food directly on the refrigerating unit. Even when food is loaded in this way, the functional safety of your fridge-freezer is assured.

Freezer Book

The Freezer Book contains all detailed information and hints on freezing and storage.

Making ice-cubes

Fill the ice-tray(s) ^{3, 4} full with cold water, place in the freezer compartment, and allow to freeze. Never loosen frozen-on ice-tray(s) with sharp or pointed objects, or you could irreparably damage the refrigerating circuit. The ice-cubes can be easily loosened by twisting the ice-tray or by holding it briefly under running water.

If your model is fitted with a holder in the storage rack, you can conveniently insert the ice-trays there.

Frost removal

During operation and when the door is opened, moisture is deposited as frost on the evaporator. You will avoid heavy frost formation by not leaving the freezer compartment door open unnecessarily long. You will also save power, since heavy frost formation impairs the refrigerating efficiency of your fridge-freezer. If limited frosting occurs above, it is not necessary to defrost the whole appliance. Remove this frost from time to time with a plastic scraper, e. g. pastry scraper (not with a knife or the like).

Freezing calendar

The figures beside the symbols on the inner door indicate the maximum storage period in months altogether for several types of frozen food. Further details are given in the Freezer Book.

Freezer Book with stored food chart

The Freezer Book contains all detailed information and hints on freezing and storage. It also contains the stored food chart in which you can do your "bookkeeping".

Enter the stored food with storage dates in soft pencil. In this way, you will at all times have a handy external survey of your frozen food stocks and storage times. No more unnecessary searching and no cold losses through prolonged door opening times. After taking out the frozen food, do not forget to rub out the corresponding entry.

Storage racks

Fig. 4

All storage racks are height-adjustable for accommodation of e. g. bulky items.

For storage of opened bottles, the storage racks can be slanted. Flavour adulterations due to corks are thereby avoided.

Variable inner door

Figs. 5 and 6

Depending on the type of food stored, closed containers or egg holders can be changed over or removed to accommodate fruit juice bottles (Fig. 5).

The door racks can be folded up to store tall bottles (Fig. 6).

The bottle compartment is fitted with a sliding attachment to separate individual bottles and prevent them from tilting.

VARIO keep-fresh box

Fig. 7

Depending on model and features, your fridge-freezer is provided with a keep-fresh box.

The VARIO keep-fresh box caters for the requirement that some foods are best kept airtight and others kept ventilated. Depending on the position of the inverting lid, the latter keeps the VARIO keep-fresh box airtight (A) or admits air (B).

Fruit and vegetable tray

Fig. 8

An adjustable partition allows food to be separated according to type or size.

Defrosting

Fig. 9

The evaporator on the rear wall of the refrigerator compartment is defrosted fully automatically. The water automatically evaporates. This automatic feature thus saves you laborious work.

Make sure that the drain opening of the drip gutter is always free and that the thaw water formed can flow out unimpeded.

Once to twice per year or whenever heavy frost builds up, the freezer compartment must be defrosted and cleaned.

For this purpose, the appliance should be unplugged or otherwise disconnected from the mains supply (by removing the fuse) and the doors left ajar.

To avoid inadmissible warming of the frozen food, you should operate your appliance around 6–12 hours in advance on regulator setting "7" to build up a "low-temperature reserve" in the frozen food.

The food still located in the freezer compartment is then packed together as tightly as possible, wrapped in several layers of newspaper, and stored in a cool place.

You can collect the thaw water in the freezer compartment by removing the plug in the bottom of the freezer compartment and by placing a bowl on the

upper storage rack of the refrigerator compartment under the drain opening (Fig. 9). Do not forget to reinsert the plug after defrosting and cleaning.

You can accelerate the defrosting process by placing a bowl of hot water in the freezer compartment and by removing detaching pieces of ice before complete defrosting. Never attempt to accelerate the defrosting process by using other heat sources, such as electric heating and warming appliances, candles, or the like! After defrosting, clean the interior of your fridge-freezer and its accessories with lukewarm water to which a mild, non-abrasive detergent can be added. Finally, wash with clean water and wipe dry.

Restart your fridge-freezer. The frozen food can be loaded after around 30 minutes.

Cleaning and care

Fig. 10

Your fridge-freezer should be cleaned at regular intervals. This is suitably done when the appliance is empty or partly loaded.

During cleaning, the appliance must basically not be connected to the mains supply (pull out mains plug or remove fuse).

The drain opening of the thaw water is located in the back panel of the refrigerator compartment. The pin provided with water drain grooves should prevent any choking (Fig. 10).

Make sure that this opening is always free. If it chokes, the pin should be taken out, cleaned, and reinserted.

Some organic solvents as well as essential oils (e.g. juice from lemon and orange peel, butyric acid) attack the plastic parts. Do not forget that, even in your fridge-freezer, food stored too long may spoil. To prevent any odours from forming, the contents should therefore be checked from time to time (including accessories) and thoroughly cleaned with lukewarm water to which a mild, non-abrasive detergent can be added. Finally, wash with clean water and wipe dry. At least once per year, you should thoroughly clean the heat-dissipating condenser (heat exchanger), the metal grille on the back panel of your appliance.

When not in use

If your fridge-freezer is to remain unused for any length of time, disconnect (unplug) your appliance

from the electricity supply. It should then be cleaned thoroughly and the doors left ajar to prevent any odours from forming.

Faults and servicing

To maintain the safety of your appliance, you should ensure that repairs, particularly to live parts, are only ever carried out by a qualified electrician. In the event of a fault, please turn to your dealer or to our service organisation.

If no light is on, please check first whether the power supply is functioning (possibly the appliance is not plugged in properly, or a fuse in the house has blown, or there may be a general power failure). If necessary, call in your local electrician at once.

In the event of appliance faults, please notify your nearest service centre straight away (see list of addresses). Do not attempt to do any repair work on the appliance yourself, especially not to live parts. In order to save unnecessary travel and expense, please state:

- description of model
- E number
- F number

You will find these on the rating plate inside the refrigerator compartment of your appliance, on the left-hand side.

Caution: Unnecessary service calls will be charged for, even during the guarantee period.

Minor repairs you can carry out yourself

Fig. 11

- Interior lighting
 - If the bulb is defective, you can easily change this yourself. To do this, unplug the appliance (or otherwise disconnect it, e.g. by remove the fuse). Press together the rear cover of the regulator-lighting combination and detach (Fig. 11). Use only a max. 15 W spare bulb.
- Spare parts
 - Spare parts can be ordered from the service centre. You can fit them yourself without any special skill or training.

For example

- Internal accessories, such as
 - closed containers
 - egg holders
 - door racks and bottle compartment
 - partitions
 - fruit and vegetable trays
 - storage racks
- door handles.

Hints on correct use

Store your food, depending on type and sensitivity, in the appropriate refrigerating zones. This will enable you to achieve an optimum storage duration (see "Correct storage" illustration, Fig. 2). Ensure good packaging or covering of the food to be stored in your fridge-freezer. This ensures that flavour, colour, moisture, and freshness are retained.

Clean the refrigerator compartment regularly. This ensures that your food is hygienically stored and that unwanted odours are avoided.

Note the storage duration of frozen food in the freezer compartment to avoid loss of quality. Never place hot food in your fridge-freezer for cooling.

Hints on energy-saving

One or two additional hints on energy-saving are given below:

- Do not install your fridge-freezer next to a radiator, oven, or in direct sunlight, since, through high ambient temperature, the temperature regulator switches on the refrigerating unit more frequently and for longer.
 - Do not place any hot food in the refrigerator compartment or freezer compartment – first allow the food to cool to room temperature.
- Do not open the doors unnecessarily and close them again as quickly as possible.
- Set the most energy-saving storage temperature for your refrigerated food – see Starting up and temperature regulation.
- Ensure good ventilation.
- Keep the heat-dissipating condenser (heat exchanger), the metal grille on the rear wall of your appliance, clean. Thoroughly clean it at least once per year.

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